

EVEN RECKONING KEEPS LONG FRIENDS

EVERY WOMAN'S OPPORTUNITY

ful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper, Address, SOCIAL COMNER EDITOR, Bulletin Office, Norwich, Conn.

FIVE PRIZES EVERY MONTH OF ONE DOLLAR EACH. Award made the last Saturday of each month.

MUFFINS AND CAKE FILLINGS

Dear Social Corner Sisters: A good

which may prove to be advantageous

Drop Muffins: The inelegant name for a corn bread muffin, dropped, in the south is "scratchbook," probably because the top or back presents a chetchy.

This is the way old Aunt Dilcey, the queen of a southern kitchen, made her drop muffins:

One pint of sour mille or butter-

One pint of sifted cornmeal (white neal, not yellow "seconds"). One teaspoon of baking pewder. Four eggs.

One dessertspoon of lard, butter or any preferred shortening.

One saltspoon of salt.

Beat the eggs separately. Make a batter of the milk and meal and beat the eggs into the mixture. Add the salt. Drop from a kitchen spoon for

Chocolate: One-quarter cake of chocolate, three-fourths of a cup of sugar, one cup of milk, yolk of one egg, two teaspoons of cornstarch. Cook until thick enough to spread up-Chocolate: One-quarter cake

Orange: Yolks of three eggs, grated

rind and juice of one medium-sized orange, one cup of white sugar. Boil all together until thick enough to spread between the layers of cake. A boiled icing may be used for the top.

Maple Sugar: Scrape half a pound

GLEEFUL BELLS.

During the recent campaign

A FEW CHRISTMAS HINTS.

SAMANTHA.

ing of you.

Yours serenely,

Dear Social Corner Sisters: I have

SOCIAL CORNER POEM.

To a Lady Knitting.

Little woman, hourty sitting, Something for a soldier knitting, in fancy can you see?
pictures come to me.
the stitch that now you're

ing old a bullet breaking; can see some soldier lying
that garment slowly dying,
nd that very bit of thread
your fingers turns to red,
say today; perhaps tomorrow
imsoned by the blood of sorrow.

It may be some hero daring Shell that very thing be wearing When he ventures forth to give Life that other men may live. may braver wield the saber

As a tribute to your labor,
And for that, which you have knitted,
Better for his task be fitted,
When the thread has left your finger
Something of yourself may linger,
Something of your lovely beauty
May sustain him in his duty.

Someone's boy that was a baby Soon shall wear it, and it may be He shall write and tell his mother Of the kindness of another And her spirit shall caress you, her prayers at night shall bles

You may never know its story, Cannot know the grief or glory That are destined now and hover Over him your wool shall cover, Non what spirits shall invade it Once your gentle hands have made

Lattle woman hourly sitting. Something for a soldier knitting. Tis no common garb you're making

ing, Something lovely, holy lingers O'er the needles in your fingers And with every stitch you're weav-

Something of yourself you're leaving. From your gentle hands and tender There may come a nation's splendor And from this, your simple duty Life may win a fairer beauty.

—Anon. thing of yourself you're leaving

INQUIRIES AND ANSWERS. MEMORY: Card received and for-

RECIPES FOR YOU.

Dear Social Corner Sisters: The fol-lowing recipes are just as good as they look:

sour Milk Griddle Cakes: One pint sour milk, salt, one teaspoon soda, one egg and flour to make a batter. Fry in a little fat. Serve with butter and sugar or syrup. Bran Biscuits: One egg, one-fourth before election day.

cup sugar, one tablespoon molasses, one-half teaspoon salt, one cup sour mills one and one-half cups flour, one cup bran, one teaspoon soda dissolved to vote for license to save a great in-in a fittle hot water. Form like little tea-biscuits and bake in a hot oven

Bran Bread Without Yeast: Three cups bran, one cup graham flour, two cups flour, one teaspoon salt, one-quarter cup molasses, two cups but-termfik or sour milk, one teaspoon soda. Combine in the order stated. Bake slowly in two loaves about one-and one-half hours.

heon Dreams: Cream three tablespoons of grated cheese with a lit-tle French mustard and butter; spread his on rounds of bread (brown) and place in the oven until the cheese is nelted. Lay a poached egg on each alice and serve very hot.

One Egg Jelly Roll: One cup sugar, one and one-half cups pastry flour, two level teaspoons of baking powder, pinch of salt. Sift all these powder, pinch of salt. Sift all these together two or three times. Sift flour once before measuring. Stir in one well-beaten egg and six tablespoons of hot water, beat well and bake in pan about 7 1-2x10 1-2. Bake father moderately about 12 or 15 minutes. Trim edges, spread with jelly and roll while hot or it will crack. Roll on waxed paper, sprinkled with powdered sugar.

HANNAH WHO.

WHEAT CONSERVATION RECIPES Dear Editor of the Social Corner Herewith I send a few tested recipes:
Rice Bread: One pint of flour, onehalf pint of boiled rice, two eggs, one boon butter, and milk enough to thick batter; bake in shallow

Baked Indian Bread: Four cups Insalt; bake slowly for an hour in drip-ping pan. It should be mixed quite thin with milk or water.

Corn Bresd One cup yellow corn-real, one cup sugar, one cup flour, one up milk. Mix thoroughly, then add wo eggs (not beaten, salt one-half saspoon, soda one teaspoon, cream artar. Bake in the oven for a half

FARMER'S DAUGHTER.

SOCIAL CORNER PARTY OCT, 17.

Dear Social Corner Sisters: Mrs.
Frank Lathrop of Bozrah will entertain the members of the Social Corner at her home on Lozrah street,
Wednesday, Oct. 17, if the sant, and
if not, the next fair day. Every member will be welcomed and visitors, also.
Those who care to drive should
come to Fitchville and turn, to the
left at the Baptist church and thence

Anyone who cares to can come to Yantic on the trolley, and Mr. Pillar the jitney man, will bring a load of four out and come after them for \$2, making fifty cents aplece the round trip. Bring the same as usual. the same as usual.
MRS. T. L. LATHROP.

take off one and knit one, and slip over the other stitch. Now put in your second shade and knit 3 times around; then your original shade 3 times. Repeat this until you have knit 3 stripes. You want to narrow until you have 28 stitches on one needle, and 24 on the other; then knit around 17 times; put in your stripes at the top; crochet on a top by making a chain of four, and catching it in every second stripe. Crochet 7 times in each bar making a scallop; make a chain of the two colors to run in the top of the shoe; make balls cut two round pasteboards about 1 1-2 inches in diameter and form a hole in the center; fill in with material, out apart and tie in center; shave off to look even and tie on end of cord.

AUNTY NO. 1'S PICNIC.

The stripe of the single flowers are prettier than sample flowers are paid for, but I takes some presults and it

Dear Social Corner Sisters: Just a few words about a Social Corner pic-nic I went to recently.

October 3d was an ideal day for the October 3d was an ideal day for the plants that plants that plants that plants of the Sisters and their friends met to have a good time. We were among the first to arrive about 10 o'clock. In a little while the truck from Willimantic came with fourteen, I think, and from then on there was a steady stream of folks coming in all directions, some in automobiles, some with horse and wagon and some on foot.

Well. The roots of the plants that the plants the p

The party seemed to consist of wo-nen and children. What a number of men and children. What a number of children there was. A regular baby show. Where were the brothers?

Most everyone took! a walk around the grounds, where there were beautiful flowers in bloom; then down through the arbor and walk back to the spring, stoned up with the seats in the rustic spring-house where one might rest.

ight rest.

There was a pond with a small island with a walk across to it. About noon we were invited to be seated for dinner and what a dinner it was. First came a very pretty salad that tasted even better than it locked, with baked beans and a potato salad. Sandwiches of every kind and an endless supply of cake with coffee, the feast ending with a large basket of bananas and another of peaches.

A little later we partook of ice cream the Bulletin company generously sent, which was delicious, many because the top or back presents a sketchy and scratchy appearance. However inelegant its nickname, the drop muffin is one of the best break-iast breads for children as well as

y sent, which was delicious, many aving a second helping. Several Sisters had their fancy work with them, some were crocheting, some were tatting, and some knitting. What a lot of busy hands!

There were several snap shots taken of the crowd. Golden Glow: How do you feel af-

ter your walk?
Honolulu: Received your letter today. Mum is the word.
Best wishes to all. FORGET-ME-NEVER.

SERVING POTATOES.

sait. Drop from a kitchen spoon to a hot pan or griddle and bake quick-ly till brown.

The top should be slightly corru-gated if the drop muffin is properly made and baked.

The tollowing cake-fillings are first class: Potato Croquettes-Two cups he Potato Croquettes—Two cups hot riced potatoes, 2 tablespoons butter, 1-2 teaspoon salt, 1-8 teaspoon pepper, 1-4 teaspoon celery salt, onion juice, 1 egg yolk, 1 teaspoon parsley, chopped. Mix ingredients in order given, beat thoroughly, shape, dip in crumbs, egg, and crumbs again, fry 1 minute in deep fat, and drain on brown paper.

Potatoes en Surprise—Make croquette mixture, omitting parsley. nuette mixture, omitting parsley Shape in small nests and fill with treamed chicken, shrimp, or peas Cover nests with mixture, roll in form

Apple: Three or four large tart apples, greenings preferred, the fuice and grated rind of one lemon, one cup of white sugar. Cook 25 minutes and add one egg well beaten and cook five minutes longer. Dip in crumbs, egg and crumbs again

of maple sugar into a porcelain lined pan. Add half a cup of milk and cook until it spins a thread. Remove from the fire and pour slowly into the well beaten whites of two eggs, beating it until it thickens. Spread quickly between the layers of cake.

MARY JANE.

Dear Social Corner Sisters:-I here-Lady Fingers—Beat 6 egg whites very stiff, add 2-3 cup powdered sugar and add to 4 yolks beaten thick and heavenly reward and just finished reading The Little Spin-ster's letter of the New York Bells, and thought I would tell you how the gar and add to 4 yolks peaten thick and mixed with 2-3 cup flour sifted your loving deeds to mankind.

Aunt Mary: I enjoy your letters.

The Bible is full of promises and we realize them by effectual, fervent Crullers, French Style-Cook to gether 1 cup hot water, 3 tablespoons

The saloonkeepers secured a New Jersey Episcopalian minister to speak in the armory for them, advising men sugar, 1 teaspoon orange rind, and 1:4 cup butter. When boiling add 1 cup flour and cook until very thick. Turn into a bowl and add, beating constantly, 3 eggs, 1 at a time. Drop from a spoon into hot fat. Roll in crease in taxes.

The polls were kept open until 8 o'clock, after which the voting machines were soon opened and when it became

powdered sugar, mixed with finely minced almonds.

Nut Bars—Mix 1 cup brown sugar with 1 egg, 1 cup American walnut meats, broken into bits: a pinch of salt. 1-4 teaspoon soda dissolved in 1 tablespoon bot water, and 2 tablespoons of flour. Bake and cut in bars. were soon opened and when it became evident that no-license had won the bells of twelve churches were set ring-ing and the Salvation Army having no bell sent their band (the best S. A. band in the state) to head a parade.

The W. C. T. U. have hired a small building which we term a relief station, which is to be kept open two arternoons a week with second-hand clothing for sale at a very reasonable

Old Fashioned Jumbles—One pound flour, 1-3 pound butter, 4 volks of eggs, 2 whites of eggs, beaten light; 1-3 pound sugar. Mix; roll out very windows of this bullding showed a display of new clothing and shoes with placards telling how much could be purchased in a year with the price of three beers a day.

Where are the old writers?

Theoda: I have been past your home twice lately, but could see noth-ing of you. thin on a board covered with granu-lated sugar; cut in rounds and bak-in tins in a quick oven.

Old Fashioned Apple Pudding-Four large tart apples, 1 teaspoon ground cinnamon, 1 saltspoon salt, 4 ounces stale bread crumbs, 1-2 nutmeg, grated, 4 eggs. Pare and chop the apples fine: mix with the crumbs. Beat whites and yolks of eggs apart until very light. Add to the crumbs, yolks, salt, cinnamon, and nutmeg; then stir in the whites carefully. Mix: I do not think it too early to think what may be the most acceptable gifts for our friends or family. If you have a friend who has been boll in a well-greased mould, covered for 3 hours. Serve hot, with custard, wine, or lemon sauce.

If you have a friend who has been visiting you and you took her to different places you could send her a little book of scenes of your hometown and she would be pleased with them.

Pretty embroidered underwear or crocheted yokes are other acceptable gifts.

There are pads for the bottom of the dressing table made of pretty flowered material.

A bag of Persian silk to hang on a drefsing table. The bag is about 1-2 yard long and is made of quite wide ribbon, the end of which was drawn through a buttonhole in the bottom of the bag. A Bodkin was slipped upon the end of the ribbon, so bodkin and ribbon are easily convenient, and it holds a roll of lacing ribbon and this is most acceptable.

The lover of pretty linen would be riseased with a deliver are respected with a deliver are respected with a deliver and the sugar. Serve hot, with custard, wine, or lemon sauce.

Apple Cheese Cakes (English)—Eight ounces apple pulps. 4 ounces butter, melted, rind and juice I lemon, 4 ounces sifted sugar, 4 eggs. Pare, core, and boll enough apples to make 1-2 a pound when pressed through a coarse sieve. Add the sugar, butter, and the egg, leaving out 2 whites; and the egg

Squash Bread—Mix 1 cup steamed and sifted squash with 1 1-2 cups scalded milk, add 1-2 yeast cake, 2 tablespoons sugar, 1 tablespoon butter, 1-4 cup water, beat well, add 1 teapsoon salt in 4 cups flour and enough more flour to knead. Proceed as for white bread.

Swedish Bread—Add to sponge of white bread 1-2 cup fine cornmeal cooked in 1 cup boiling water.

MOUNTAIN LAUREL.

GROWING DAHLIAS FROM SEEDS.

is most acceptable.

The lover of pretty linen would be pleased with a doily cage. They are made of double circles of cardboard with ribbon ties holding them together. They may be made of any kind of goods. I think they are pretty made of fancy cretonne.

A very acceptable gift for some is a labor saving article for the kitchen, or something for the dining room. There are table mats, tea cosies, and jelly dish covers. Dear Social Cornerites: Growing dahlias from seeds grows from a simple experiment to a masterly science and the scientific seed selector has to then there are conster sets and

Then there are conster sets and quite a number of necessities that one does not buy themselves that would make acceptable gifts.

Crocheted slippers if you have friends away to school or if you have a soldier in the family that is sleeping outside, make him a pair of knitted shoes. These are comfortable to wear nights. I have just knitted a pair and sent a soldier boy and they were very acceptable. The rule for knit slippers for a number five shoes; cast 56 stitches on each needle; but one; the third has 62 stitches; knit 2, pearl 2; knit around five times then take off 2 together; knit 1 plain, then

A dozen or more Social Corner Sis-ters received packages of seeds last spring and we hope the plants did well. The roots of the plants that did not flower should be packed away

PRISCILLA I, HAD A GOOD TIME. Dear Social Corner Sisters: It is

Everyone was as jolly as ever, and our goodies tasted fine after our de-lightful walk through the gardens. "Memory" gave me a real pretty pink rose that day, and it has lasted until today (Sunday).

Oh, es, I tried my luck at knitting!
It takes me sometime to knit, even a washcioth. Never mind, I'm jearning!

OWNERSHIP OF PROPERTY CALLED FOR.

Dear Social Corner Sisters: I wish to thank all who helped in any way to make our picnic a success. We certainly had a good day and a good crowd. But we missed the old attendants who were absent. I find three plates, three napkins and two towels left here. If I knew the owners I should return them if Diana: Your letter received, and am glad you can be present in mind if not in person. I will try to answer

before long. I have been very busy this fall.

I wonder if the mistake made in Great Grandma's birthday wasn't intended for "Grandma" instead. Great Grandma's birthday falls on May 16.

Thanking you all again for your assistance, I am as ever

ALINTY NO 1. sistance, I am as ever AUNTY NO. 1.

GREAT GRANDMA'S GREETING.

Potatoes au Gratin—Put creamed potatoes in buttered baking dish, cover with buttered crumbs, and bake on center grate until crumbs are brown.

Delmonico Potatoes—To potatoes au gratin, add 1-3 cup grated mild cheese, arranging potatoes and cheese in alternate layers before covering with crumbs.

L. M. B.

TESTED RECIPES.

Dear Social Corner Editor: It was my privilege to be present at Aunty No. I's gathering. The "hubbles" did not respond to her invitation. I know they would have enjoyed it and added to the enjoyment of those present.

As I looked over the pleasant faces representing so many different homes the word Home seemed a precious word to me. It was the first God-siven provision for mating human hearts. Woman as a home maker is privileged to reign supreme within her domain. There she is the creator of environment and her skill and artistic handiwork has ever been prized tistic handiwork has ever been prized from the earliest ages to the present

Corner I would say welcome. Speed along in the glorious work—a rich and heavenly reward awaits you for

GREAT GRANDMA. HOW HEZ FEELS.

There was no use. Hope would not show any regard for Pop, so I thought I would wake her up by saying some-

boils. I should like to be one of the cowboys to be delegated to go to Berlin in disguise and make an end of about a half dozen of the Von Tirpitz's and the Rent Ventelows, and the rest of them German fire-eaters. Gee! I can't hardly hold myself!"

Hope looked right at me and began to evolve a smile which almost took in her ears and then a pitying look came over her face and she said:

"Hez, you are just like about ninetenths of the men. You like to hear yourself talk and don't know it. Nobody and no clothing on earth could

mark," either for the reading lesson or the spelling class, and as we enumerate in our mind, the list of our early schoolmates, we ask ourselves "where are they all today.""

"I believe it is even a pleasure for us to visit the old schoolhouse, and if the room with its same desks and seats remain unchanged, we do like to see them. yourself talk and don't know it. No-body and no clothing on earth could ever make you look like a cowboy. Why there are 100,000 men in the country now whose blood is boiling and who are picturing in words what they should like to do. Hez, men who volunteer to go to war, I have noticed, do not do much talking about it. Hot air is cheap and setting cheaper: I repeat again, we the mothers, who have sent our children to school, and they having passed their days of education, we think of them, as of ourselves, the first morning they trudged off to school. It is ever a pleasure to think how they come home eager to tell us, some little thing, the teacher had told them which was new to them; but only an old story, with its good moral, renewed to us. air is cheap, and getting cheaper; and it is about the only thing that is cheapening. You go to Berlin to wipe out the Van Tirpitz's! You better go and hoe potatoes. That's nearer your bit."

Gosh! I was mad! I shouldn't have As we hear, in imagination, the little songs they learned to sing at school, and the little poems they repeated with childish pride, we cherish them. hadn't been so derned true HEZ HARMONDY.

TO MAKE PICKLES.

peated with childish pride, we cherish them as sweet memories.

Sad is the heart of a mother today, as she thinks of her boy, not as he stood in school, nor the final day, when he received the diploma from high school, but as he stands with many others, in a much longer line, all clad in the same uniform, in the service of his country.

JENNIE. Dear Social Corner Sisters:-I here Indian Pickle—One white cabbage, cauliflower, radish-pods, string-beans, sherkins, small white onions, 1-4 pound ground mustard, nasturtiums, peppers, etc., 1 gallon vinegar, 6 cloves of garlic, 12 shallots, 2 sticks horse-radish 1 cure turns (12 pages). of garlic, 12 shallots, 2 sticks norseradish, 1 ounce tumeric, 1-4 pound
ginger-root, 2 ounces whoie black
peppers, 1 ounce whole allspice, 12
cloves, 1-4 ounce cayenne, 2 ounces
mustard seed. Slice a firm, white
cabbage, divide the flowerets of the
cabbage, divide the flowerets of the
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the strange of the service as possible, but to revcaptilities are the days of the social Corner:

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the strange of the str mustard seed. Slice a firm, white cabbage, divide the flowerets of the cauliflower, sprinkle salt over them in a large dish, or wooden tub, and set aside for 48 hours; then dry and put them into a large jar, with the garlle and other seasonings in the above proportions. Boil the vinegar should cover the vegetables well. When cold, cover the jar.

As the vegetables ripen in season, they may be added to the jar. They must first be washed in cold vinegar, wiped, and then simply added to the vinegar. If more vinegar should be required, do not fail to bell it before adding to the rest. When all the vegetables are collected, turn the contents of the jar into a large tub.

Pickled Nasturtiums—Have jars partly filled with salted vinegar, as the nasturtiums are gathered, wash, and dry them and throw them into the

vinegar; always being careful that the vinegar covers the nasturtiums.

Nastur'um Vinegar—Fill a quart bottle with fresh nasturtium pods, n. with vinegar and after three weeks use for salads.

J. L. B.

Black Pickle One peck green tomatoes, sliced one ounce ground Black Pickle One peck green to-natoes, sliced, one ounce ground loves, handful salt, one ounce ground the other officials of the War Service. Then came the thousand women who are soon to start on their journey across the seas to aid the American

ginger, one pint brown sugar, one are soon to start on their jou ounce ground pepper, one gallon best across the seas to aid the Amer vinegar, one ounce ground allspice, soldiers in France. These are

SOMETHING YOU MAY KNOW.

"cold molasses" effect in jelly is caused by too much boiling after

jelly making preserves both color and delicate flavor. Some fine jelly makers dispense with any further boiling after sugar is added and dissolved.

ed room.

A short curtain will conceal it from the room. Such a box is a great con-

If you cannot afford to have one

constructed, then use an ordinary light wood packing box; fit in a shelf and set it up on brackets just even with the sill of the window. The box should have a tight-fitted hinged lid.

FRIED SAUCES AND PRESERVES

lemon juice, orange juice, ginger, lemon rind and orange peel. Lastly add the pears and cook slowly three hours. Place in pint fruit jars and seal. Keep

MEMORIES.

Dear Sisters of the Social Corner-

will turn dark.

Social Corner Sisters: The

vinegar, one ounce ground allspice, two ounces dry mastard.

Throw the salt over the sliced tomatoes: let them stand over night. In the morning, squeeze out the salt, and put the tomatoes in the kettle. Mix the spices, etc., together in a bowl. Sprinkle them over the tomatoes. Add the vinegar, and let all boil slowly for five hours, stirring frequently to avoid burning. Put the pickles in jars. Let the vinegar cover the pickles well. Cork and seal the jars. It will keep for years (if allowed to).

soldiers in France. These are the wood outproduct to women whom everybody winted to see.

The formation of the parade was in platoons, the women marching sixteen abreast. The only mounted persons were the police who cleared the way and the Grand Marshall, and those who drove the ambulances, the women and children on the two floats and the delegation from the Atlantic City chapter who rode on beardwalk chairs the pickles well. Cork and seal the jars. It will keep for years (if allowed to).

Avenue.

Nearly all the wrmen in each unit
were dressed alike, fully equipped for
service, with white dresses, white
aprons and a head dress. One unit "cold molasses" effect in jelly is caused by too much boiling after sugar is added to fruit juice. Strain and measure yeur juice and return to stove; while it is boiling 10 or 15 minutes have the required amount of sugar in large shallow pan heating in oven. When both are ready pour hot sugar into boiling juice, stir until dissolved. At this point beware of the tempitation to boil "just a little longer." Let bubble up once, skim and put at once in hot glasses. This way of jelly making preserves both color and There were units from all the hos that no unit received more generous

The dweller in a small apartment who has no cool cellar in which to store perishable articles may find an outside window box useful in winter. A carpenter may be hired to construct a box that will exactly fit outside the kitchen window if possible on of the National Supplies. There were more than fifty chapters of the Red Cross represented in this pageant from New York and a score of other cities and towns. The women of other cities and towns. The women of the National Surgical Dressing Committee had a big float drawn by four white horses. On this float were six women making dressings, cutting them with special machines made for side the kitchen window, if possible on the north side. It should come half-way up the lower sash and contain two deep shelves, and when the sash is raised the contents of these shelves are easily accessible. In freezing wea-ther the sash may be left up, and thus the box becomes a part of the warm-

In the last division were the ambu-In the last division were the ambu-lances, the supply motor trucks, ac-coffee wagon and the men and women of the canteen camp and sanitary sevice. The two Red Cross dogs in sevice. The two red closs attention. Ine received considerable attention. One of them "Tristran" seemed very he was playing. He fit for the part he was playing. will soon be "Somewhere in France," as he is to accompany the thousand nurses on their journey overseas.

This was the first Red Cross parade ever held in this country and was a magnificent demonstration of the Nation's Preparedness.
THE LITTLE SPINSTER.

PRUDY'S GARDEN.

Clarified Apples: One cup water, six large tart apples, two cups sugar, one-half lemon. Dear Social Cornerites: I will tell Way of Preparing: Make a syrup o you of the way I have used some of my spare time this summer and fall, which I have greatly enjoyed.

I had a small vegetable garden and now in a vacant place I have planted some hardy perennials, phlox and asters, which by covering will furnish nice little plants for transplanting in the sarring to the hardy border. the spring to the hardy border.

Earlier in the season in a specially prepared seed bed I planted hollyhock, carnation, larkspur, perennial peas, gaillardias, achillea, foxglove, canterbury bells, franchetti, lupins, antirabum selvia azures, stokesis etc. ln peeling the apples, peel and cook but two at a time if you wish them to be very light yellow in color. If the apples are crowded in the kettle you cannot handle them easily, and if allowed to stand after peeling, they bury bells, franchetti, lupins, antirrhum, salvia, azurea, stokesia, etc.
These are all transplanted now into
their places in the border and will be
covered with leaves for wincer.
Have lately made another bed for
other beautiful perennials I had overlooked earlier in the season, such as
penstemon, marshmallow, pyramidalis,
peach bells, columbine, dianthus latifolia and others. This will be my
first experience with a cold frame over Ginger Pears: One quart preserved ginger, juice of five lemons, rind of five lemons, eight pounds pears, six sugar, two oranges, hot water. Way of Preparing: Cut the ginger in thin slices. Press out the juice of the lemons and oranges and cut rind into shreds. Peel the pears and cut them crosswise in the slices. Add enough hot water to the sugar to dissolve the latter. When hot add the lemon fulce orange upon einger tem.

first experience with a cold frame over these little seedlings.

I have also grown from seed gerani-ums, heliotrope, cannas, poinsettia, cotton, calceolaria and others, but of all the annuals the most attractive are the variegated nasturtium, asters, sweet peas, stocks, cornucopia and

salvia.

Kitty Lou: The amaryllis in foliage cup of raisins, five cups of flour, salt, resembles the iris. It has a broad flat leaf and has flower stalks two feet powder. high which carry the magnificent trumpet-shaped lilies; each stalk bears under simple conditions from three to At the recent opening of the public schools, most of us, mothers especially are apt to look back, to those early six blooms and last a long time. have only the hardy kind, Hallii, which have only the hardy kind, Hallii. which is rosy illac with a yellow stripe.

I would state the pot amaryllis, of which the most common is Johnsonii, is a dark scarlet with white stripes; vittata is beautifully striped, flaked and feathered.

This month I shall plant narcissus, tulips and lilies; the latter must be planted six to eight inches deep.

With best wishes to you all.

PRUDY. are apt to look back, to those early days of ours, when for the first time, we too, began our school life. I think these pictures of childhood are indelibly impressed upon our minds, not to be easily forgotten.

Although the methods of instruction in our young days were not as attractive as at the present time yet we

in our young days were not as attractive as at the present time, yet we
enjoyed it, and our interest increased
as the months and years passed along.
None of us can say it was all a
sunny-side, for often we made our
mistakes, and perhaps, were often
misjudged by our teachers, which we
endured with silence, yet they were
valuable lessons to us, for later years.
We like to recall, how we used to STORING CABBAGE FOR WINTER der if you could spare a little space for another that is interested in your page. I know quite a few of the We like to recall, how we used to stand in line, and "toe the chalk-mark," either for the reading lesson page. I know quite a few of the writers, but must say it isn't very often I have the chance of seeing their letters. I am sending a good recipe for storing cabbage for the winter.

Cut stalks and outer leaves off, leaving a layer of light green leaves. Wrap each head in paper, pack in a box and set in cellar. This way it keeps fresh all winter.

Plain Nancy: Where in the world are you?

re you? Kitty Lou: Don't know you, but think you must be a lover of flowers. I wonder if you are any more than I. Had quite a few a friend gave me, but ost them all. Merry Widow: Are you so busy that you can't write any more

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Mrs. Jennie L. Spaulding, 21 Tanner cured. I haven't felt any need of a

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Dear Social Corner Editor: Have I enclose two cake recipes: One cup sugar, one cup molasses, one cup lard of butter, one egg, one cup coffee, all kinds of spice, one teaspoon of cocoa, kinds of spice, one teaspoon of cocoa, compared to two cups of nour, the cup of raisins.

We are sure looking for recipes that don't take many eggs and will send more if you have room. ou room for one more? I enclose two cake recipes: One cup

tablespoon of lard and a little salt work together one cup of apple sauca

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